

Cibus Focaccia Rosemary, Olive Oil, Parmigiano **5.00**

Taverna Focaccia Pancetta, Mushroom, Onions, Shaved Parmigiano, Arugula & Pinenuts **9.00**

Bruschetta Roma Tomato, Garlic, Shallots, Basil, & E.V.O.O. Served with Grilled Country Bread & Basil Oil **8.95**

SOUPS & SALADS

Soup of the Day (Market Price)

House Salad Mixed Seasonal Greens with Arugula in a Red Wine Vinaigrette covered with Shaved Parmigiano **6.00**

Cibus Caesar Hearts of Romaine, White Balsamic Caesar Dressing & Parmigiano Chips **7.00**

ANTIPASTI

Antipasto Misto Grilled Mixed Vegetables, Arugula & Shaved Parmesan **12.00**

Caprese Fresh Mozzarella, Heirloom Tomato, Baby Wild Arugula, Basil Infused Extra Virgin Olive Oil **11.00**

Calamaretti with spicy Marinara & Meyer Lemon Aioli **9.50**

Calamari Diavolo Calamari with Shishito Peppers and Spicy Marinara and Meyer Lemon Aioli **11.00**

Mediterranean Mussels with Garlic, Shallots, in a White Wine Tomato Broth with Lemon Confit, Grape Tomatoes, Green Onions & Kalamata Olives **11.00**

Beef Tenderloin Carpaccio with Wild Baby Arugula, Shaved Parmigiano, Olive Oil & Lemon **14.00**

KIDS MENU 6.95

For children 10 & under

Pepperoni Pizza or Cheese Pizza Macaroni & Cheese

Kids Pasta Tube or Spaghetti Pasta with your choice of Marinara, Meat Sauce or Turkey Meatballs

Chicken Strips with Pommes Frites

PANINI BAR All Sandwiches Served with House Salad, Fruit Salad or Pommes Frites

Cibus Burger with Fontina cheese, Bacon & Avocado **13.95**

Chicken Panino Caramelized Onions, Wild Mushrooms & Provolone Cheese **12.95**

Cibus Club Sandwich Lump Crab Salad with Mustard Aioli, Avocado, Heirloom Tomato, Butter Lettuce on toasted Brioche **13.95**

ENTRÉE SALADS

Grilled Shrimp in a bed of Mixed Greens, Arugula, Celery Root, Apples, with White Balsamic Vinaigrette dressing **13.00**

Chop Salad Grilled Chicken, Iceberg Lettuce, Gorgonzola, Pancetta, Hazelnuts, Fig Vinaigrette & Grape Tomatoes **13.00**

Tuna Salad Nizzarda Mediterranean Crusted Ahi Tuna Seared Rare with Mixed Greens, Arugula, Olives, Red Onions, Egg, Haricots Verts, Grape Tomato & Potatoes in a Lemon Vinaigrette **16.00**

Jumbo Lump Crab Salad Butter lettuce, julienne Radicchio, baby wild Arugula, Heirloom tomato, Meyer Lemon Oil, topped with Lump Crab Avocado, Heart of Palm, Celery heart & Mustard Aioli **17.00**

PIZZA

Wild Mushrooms with Thyme, Crisp Pancetta, Truffle Oil & Fontina Fondue **13.00**

Margherita Tomato Sauce, Mozzarella & Fresh Basil **12.00**

Grilled Vegetables Mozzarella, Pesto & Basil Chiffonade **12.00**

Fennel Sausage Mozzarella, Tomato Sauce, Roasted Bell Peppers & Caramelized Onions **13.00**

Pizza Bruschetta Mozzarella, Marinated Tomatoes, Garlic, Shallots & Basil **13.00**

Pizza alla Diavola Grape Tomatoes, Mozzarella, Spicy Salame, Goat Cheese & Oregano **13.00**

Pepperoni Pepperoni, Tomato sauce & Mozzarella **12.00**

Pizza California Grilled Chicken, Marinated Tomatoes, Avocado, Cilantro, Mozzarella & Feta **13.00**

RISOTTO & PASTA Add Soup or House Salad 4.00

Wild Mushroom Risotto Mixed with Grilled Chicken, Parmigiano & Butter. Topped with Shaved Parmigiano **16.00**

Lobster Risotto Mixed with Fresh Asparagus, Melted Leeks & Butter. Topped with Crispy Leeks **19.00**

Parmesan Risotto Parmigiano Reggiano, Butter & Truffle Oil. Topped with Shaved Parmigiano Reggiano **16.00**

Tortellini Romagnoli Smoked Ham, Cream, Parmigiano Reggiano & Sweet Peas **14.00**

Angel Hair with Tomato Basil Sauce, Basil Oil & Fresh Mozzarella **14.00**

Home-made Potato Gnocchi tossed with Fresh Mozzarella & Pomodoro Sauce **14.00**

Butternut Squash Cappellacci with Butter, Sage, Tomato Fondue & Fresh Parmigiano **14.00**

Garganelli alla Bolognese tossed with Veal Bolognese **14.00**

Spaghetti alle Vongole Manila Clams, Extra Virgin Olive Oil, White Wine, Chili Flakes & Garlic **16.00**

Fettuccine Alfredo Grilled Chicken, Alfredo Sauce & Lemon Confit **14.00**

Tagliolini tossed with Smoked Ham, Parmigiano, Cream & Wild Mushrooms **14.00**

Lasagna Verde Bolognese Spinach pasta, Veal Bolognese Marinara, Béchamel & Parmesan **14.00**

Whole Wheat Spaghetti with Sicilian-style Turkey Meatballs in a Vegetable Ragu **14.00**

Eggplant Zucchini Parmigiana with Tomato Basil Fondue & Basil Oil **14.00**

ENTRÉES Add Soup or House Salad 4.00. Split plate charge 3.00

Seared Maine Diver Scallops with Natural Juice and Tagliolini al limone **21.00**

Petto di Pollo Rosemary and lemon marinated grilled Chickent Breast, Roasted Potatoes, Vegetable Medley **18.00**

Veal Caprese Scaloppini topped with tomatoes and Mozzarella, Roasted Potatoes & Vegetable Medley **22.00**

Grilled Scottish Salmon Risotto alla Parmigiana, Braised Leeks, Vegetable Ragu & Pistachio Parsley Sauce **18.00**

Tagliata Di Manzo Herb-Encrusted Filet, Shaved Parmigiano Reggiano, Balsamic Glaze, Roasted Potatoes & Baby Arugula Salad **21.00**

Pollo Parmigiano Lightly Breaded Chicken Breast topped with Parmigiano Sauce & Mozzarella. Served with Spaghetti Marinara **17.00**

Pan-seared Ahi Tuna Encrusted with Mediterranean Spices served over Olive Tapenade & Orzo Risotto mixed with Spinach, Baby Artichokes & Tomato **21.00**

Australian Lamb Chop Almond & Mint Pesto, Roasted Potatoes, Vegetable Medley **23.00**